



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Vivian T. Chen, MSW, ScD  
Health Operations Director

## Health Department

## Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164  
web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

# Routine Food Inspection

ALBANNA AND AHAMAD, INC.  
JJ FISH AND CHICKEN  
9008 W BROWN DEER RD  
Milwaukee, WI 53224

August 9, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:** **\$0.00**

Code Number	Description of Violation	Correct By
5-202.11	Observed an old plastic container used to join the prep sink drain to the floor drain hub. Remove the old plastic container at the meat prep sink. The air gap is required to be present to prevent backflow up into the sinks.  The ice machine at the drive-thru is not air gapped. Have a plumber install an air gap on the ice machine drain to prevent backflow into the ice machine in the case of a sewage/waste backup.	08/09/2007
4-601.11	Observed dirty knives and a vegetable peeler being stored in the knife rack. All knives and utensils need to be washed, rinsed, and sanitized before being stored away. Clean all knives and utensils before placing them in the knife rack.	08/09/2007
7-201.11	Observed a can of Easy Off Oven Cleaner being stored on a shelf above the flour containers. All toxic materials must be stored so they will not contaminate food. Provide a designated area that is away from or below food and food preparation areas to store chemicals.	08/09/2007
7-206.13	There are many fly strips installed above food prep area, food storage areas, and customer dining areas. Remove all the fly strips from food storage, food prep, and customer dining areas to prevent contamination.  There is a bug light stored above single serve containers and near clean dishes/utensils. Reinstall the bug light above the mop sink.	08/09/2007
3-501.16	The upright cooler on the cook line is holding PHF at 50F degrees. Potentially hazardous food must be held cold at 41 degrees or below. Repair/adjust the cooler so that it will hold PHF at 41F degrees.	08/09/2007



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4-302.12	No thermometer was available on the premise to take cold hold temperatures or hot hold temperatures. Provide a food thermometer to test food temperatures.	08/09/2007
6-301.11	No soap available at the men's room handsink. Provide soap at all hand sinks at all times. Monitor and refill immediately when empty.	08/09/2007
6-301.12	No single use hand towels available in the men's and women's restroom. All hand sinks need to be supplied with single use hand towels at all times. Monitor and refill immediately when empty.	08/09/2007
4-702.11	Employees did not know the proper setup of the four compartment sinks. The far right sink is to be left empty as the prewash sink. The next sink is to be filled with soap and water. The third sink is to be filled with only clear water for rinsing. The last sink is to be filled with a water and bleach to a concentration between 50ppm and 100ppm. All utensils and equipment washing needs to go through all the steps everytime they are washed.	08/09/2007

### Inspection Notes

Notes: Repair the closer on the entrance door. Designate an area for employees to store their belongings. Shirts and hats cannot be stored on food shelves. Provide test strips for testing the concentration of sanitizer. De-ice the display coolers to maximize efficiency.

On 8/9/2007, I served these orders upon ALBANNA AND AHAMAD, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)